



## BILLS

### The Packer's Bill for Live Stock

For the first six months of our operations under the Food Administration, ending April 30, 1918, Swift & Company		
paid for live stock	DRESSED WEIGHT LBS. 1,558,600,000	\$323,800,000
For the same period in 1917	1,338,300,000	\$210,400,000
Increase in Weight 16½%	220,300,000	
Increase in cost 54%		\$113,400,000

### The Consumer's Bill for Meat

must necessarily have increased correspondingly, as Live Stock prices and meat prices fluctuate together.

When the producer gets high prices for his live stock, the consumer's meat bill must necessarily be larger.

Year Book of interesting and instructive facts sent on request.  
Address Swift & Company,  
Union Stock Yards, Chicago, Illinois

Swift & Company, U. S. A.

## CARSON LEADS IRISH DEBATE

Whole Issue of Government Policy in Ireland Is Reopened  
NATIONALISTS WERE NOT PRESENT  
When Debate Was Started in House of Commons To-day

London, June 25.—An important debate was opened in the House of Commons to-day by Sir Edward Carson, the Ulster leader, who, in accordance with a previous arrangement raised the whole issue of the government's policy in Ireland with special reference to the recent proclamation of the lord lieutenant and the recruiting movement. It was expected that Edward Shortt would make his first speech as chief of secretary for Ireland and that Premier Lloyd George would have an important declaration regarding home rule and conscription.

The Irish Nationalists did not return to Westminster for the debate. John Dillon, the Irish leader, declared Monday they would do so when the anti-conscription conference in Dublin had concluded its sittings and a favorable moment arrived.

### DANGER IN DELAYING FOOD CONTAINERS

Co-operation of Shippers and Manufacturers Needed to Prevent Losses of Perishable Food Products.

Shippers of perishables and manufacturers of containers should act immediately to prevent food losses this season by providing crates, barrels, hampers and baskets for perishable products in time for the shipping season, the United States department of agriculture advises. Manufacturers will be greatly aided if shippers and growers will order now instead of waiting until the shipping season begins in their locality. This will prevent plants shutting down and help to utilize every facility and worker of the manufacturer.

The threatened shortage of containers is general both in territory and in types of packages. Bear in mind, says the department, that perishable fruits and vegetables marked in containers are to a large degree substituted for the staple foods now being sent to feed our soldiers and the people of the allies. Perishables wasted here lessen the supply "over there."

### NON-PRODUCTIVE OCCUPATIONS.

A Definition of What the Government Means.

In the present emergency it is not possible to extend the protection of deferred classification to those registrants engaged in certain occupations or employments which are nonproductive.

There is a great demand for labor in all productive occupations and employments, and especially in agriculture and other necessary industries. Therefore, registrants who have been given deferred classification to those registrants engaged in certain occupations or employments which are nonproductive.

If a registrant is idle, he, of course, is not occupied or employed at all, and his status of idleness furnishes ground for the withdrawal of his deferred classification or late order number; and the regulations applicable to idle registrants shall be deemed applicable also to gamblers of all description and employees of race tracks and bucket shops and to fortune tellers, clairvoyants, palmists and the like, who, for the purposes of these regulations, shall be considered as idlers.

The employment or engagement of any able-bodied registrant of military age in any of the following occupations or employments is not sufficiently effective, in the present emergency, to justify the postponement of his call into military service, notwithstanding he may have a late order number and notwithstanding he may have been placed in class 2, 3 or 4 on the ground of dependency; and all registrants engaged as follows are to be considered by local and district boards as engaged in nonproductive occupations or employments:

(a) Persons engaged in the serving of food and drink, or either, in public places, including hotels and social clubs;  
(b) Passenger elevator operators and attendants; and door men, footmen, carriage drivers and other attendants in clubs, hotels, stores, apartment houses, office buildings, and bathhouses;  
(c) Persons, including ushers and other attendants, engaged and occupied in and in connection with games, sports and amusements, excepting actual performers in legitimate concerts, operas or theatrical performances;  
(d) Persons employed in domestic service;  
(e) Sales clerks and other clerks employed in stores and other mercantile establishments.

### The Red Cross League of Love.

(By Edwin Markham of The Vigilantes.)  
O League of Kindness, woven in all lands,  
You bring Love's tender mercies in your hands:  
Above all flags you lift the conquering sign,  
And hold, invincible, Love's battle line.

O League of Kindness, in your far-flung bands,  
You weave a chain that reaches to God's hands;  
And where blind guns are plotting for the grave,  
Yours are the lips that cheer, the arms that save.

O League of Kindness, in your flag we see  
A foregleam of the brotherhood to be  
In arms when the agonies are done,  
When all will love and all will lift as one.

Among them are the chocolate-covered



## The cooking schools nowadays are recommending MAZOLA

It's fortunate for America at this time that in schools and at home everywhere girls and housewives are using Mazola—the sweet, wholesome oil from Corn.

Mazola is an improvement on lard, butter or animal fats in frying and for cooking purposes. It is a pure, rich food-oil—with a taste and flavor all its own.

As a shortening, Mazola makes perfectly delicious bread, cakes, pastries and doughnuts. Being an oil and not a solid fat, Mazola requires no melting. It is ready to use. On salads and for mayonnaise dressing, Mazola is perfectly delicious—as the finest Italian olive oils, and better than ordinary oils.



### FRENCH TOAST

Beat one egg until light, stir in one-half teaspoon salt and one cup of milk. Have ready about six slices of stale white bread cut one-half inch thick. Dip them in the egg batter; turning until well moistened with the milk. Let them drain and dip again if any batter is left, for they will soak up quite a little without breaking. Put into a shallow frying pan enough Mazola to cover the bottom, and when hot stir in one-fourth teaspoon of salt. Lay the bread slices in and cook carefully until well browned; then turn them over and when the other side is browned remove to a hot dish and serve at once. Serve as plain egg toast, or spread the slices with orange marmalade, jelly, or any hot stewed fruit, or sautéed bananas.

Mazola is always uniform. Its preparation is scientific and exact. For sale in pints, quarts and gallons. (The large sizes are the most economical to buy.) Get a can from your grocer today.

Ask your grocer for the valuable Cook Book especially prepared for Mazola users—or write us direct—FREE.

New England Selling Representatives  
AHERN & CAHOON, 131 State Street, Boston

## MAZOLA

The Delicious Salad and Cooking Oil  
Produced by the CORN PRODUCTS REFINING CO.  
P. O. BOX 161 NEW YORK

### Topics of the Home and Household.

#### A War-Time "Company" Dish.

The very acid rhubarb, like the cranberry of last autumn, seems to come under the ban of requiring too much sugar for its preparation, but one clever housewife has evolved a war jam of which this is the foundation. Cut the rhubarb stalks into two-inch lengths; cook them in an enameled ware preserving kettle with just sufficient water to prevent their scorching. In enameled ware it is perfectly safe to cook such strong acid a long time, as its porcelain surface cannot be affected. When the rhubarb is a smooth marmalade, or jam, add to it any other fruit that may happen to be on hand. One lot of this war marmalade consisted of a rhubarb foundation, some left-over strawberries, a few cherries and half a jar of preserved plums, which had been opened but not finished. These were all cooked together and then sweetened with molasses, a half cupful to two cupfuls of the jam. This war jam became very popular as a filling for tarts and with a whipped cream covering made a company dish.

#### Try Whale Meat.

With meat prices high and still rising, whale meat, which is being given a try-out in New England, bids fair to become popular, with its price around 25 cents per pound and its quality said to win for it a place among other sea foods, which the food administrator is urging all to eat instead of meat.

Two ways are here given for cooking the whale meat:

Whale Steak—Have steak cut one-half inch thick. Dip for a minute in hot water containing one teaspoon of baking soda to one quart of water. Grease the wires of a broiler or frying pan and allow the pan to become quite hot. Put the steak in and sear quickly on both sides. Reduce the heat slightly, cook for about three minutes and allow to brown well. Remove to a hot platter, sprinkle with pepper and salt, dot over with butter, add a few drops of sauce, garnish with parsley and serve at once.

Pot Roast of Whale—Four pounds of whale meat cut in square or oblong. Dip in warm soda water for five minutes. Drain thoroughly and sear well on all sides in a hot greased frying pan. Put the meat in a large saucepan. Drop in a small cheesecloth bag containing one teaspoon pickling spice, one-half bay leaf, three sprigs chopped parsley, one chopped onion, and cover well with boiling water. Simmer slowly for four and one-half hours. If roasting more than three and one-half to four pounds of meat, cut it into two parts, so that it will not take so long to cook. Serve hot with brown onion or tomato parsley sauce.

#### Europe's Empty Sugar Barrel?

When we were asked to "save the sugar," we nodded our heads and agreed that sugar must be saved. Somebody must save it; it was the job of the cook, the baker, or the mother of the house. It wasn't in our line.

Then came this word: "Less sweet drinks and candy containing sugar should be used in wartime. As a nation we have twice as much sugar as we need."

This made it more or less a personal matter to each of us, and it put upon us a responsibility under which we squirmed a bit. How can we satisfy our perfectly normal craving for sweets, and still "save the sugar?"

We can satisfy it with candy, but not with all kinds of candy: just those which contain a minimum amount of sugar.

But is it a real sacrifice to confine your use of confectionery to the sugar-saving varieties described below?

Among them are the chocolate-covered

## The Union Co-operative Store

46 Granite St. Sells Mazola Telephone 230

nuts and fruits, the uncoated candies, such as nougats, the delicious Turkish pastes, and candies of that variety, as well as all the chocolate you want.

The second group includes "hard-boiled candies," such as lemon drops, stick candy, fruit tablets, peanut bars, peanut brittle, glace nuts and the like. In this group may also be placed molasses candies, such as taffies and kisses.

Marshmallows and similar candies comprise the third group. They may be eaten plain, toasted, dipped in chocolate, rolled in coconut, and in many other palatable forms, also pop corn confections.

In the fourth group are included gum drops, jellies, jelly beans and the like, giving a wide variety of candy made from pure and wholesome ingredients

and containing a minimum amount of sugar. This isn't much of a hardship, is it? But if we keep within the limits of these candies, we have sent sugar to be put into the empty sugar barrel of Europe!

Dorothy Dexter.

#### The Right Sort.

Thinking he had a few drops of German blood in him, William Strasburger pricked his great toe and let it out. Then he applied for enlistment.

"How do you know that the blood you let out was German?" asked the sergeant.

"I pricked at the point furthest from my heart," replied the poetic young man.—Boston Transcript.

### POSSIBILITIES OF PEAT AS FUEL IN PLACES

Can Be Used Locally to Insure Against Possible Shortage of Coal.

In view of the dangers of another coal shortage the director of the United States geological survey calls attention to the practicability of using peat as fuel in some localities and offers some suggestions as to the preparation, storage, value and use of peat.

The time is now ripe to prepare and store peat fuel. Vast deposits of peat that could be converted into fuel are found throughout Minnesota, Wisconsin, Michigan, New York, and the New England states, and in the northern parts of Iowa, Illinois, Indiana, Ohio, Pennsylvania and New Jersey, according to C. C. Osborn, of the United States geological survey, department of the interior, who has recently been studying this subject. Many peat beds occur also on the Atlantic coastal plain from New Jersey to southern Florida and westward along the Gulf coast to the Mexican boundary. This coastal plain is rather remote from the known coal fields and contains few other mineral fuels. The preparation and storage in farming communities and villages of peat fuel taken from these deposits by the owners of small bogs and by citizens' associations for distribution among their members would not only increase the local supply and in many localities prevent a recurrence of the suffering caused by our recent coal shortage, but would release railroad cars that will be vitally needed for other purposes.

#### Fuel Value of Peat.

Peat, or muck, as this mineral is frequently called, consists of partly decayed plant remains that contain enough carbon to ignite and burn freely when dry. In texture it ranges from a fibrous, imperfectly decayed kind, through progressive degrees of decomposition, to a thoroughly disintegrated type, and varies correspondingly in color from light yellow to jet black.

Peat in an undrained bog contains about 90 per cent of water, which must be reduced to 30 per cent before it can be used for fuel. By thoroughly draining the deposit approximately 10 per cent of the water in the peat may be removed, but the remainder, which is held in microscopic plant cells and minute intercellular spaces, can not be reduced below 70 per cent without drying in the open air or in a heated chamber.

Artificial drying, however, requires so much heat in comparison with that obtainable from the fuel prepared by this process, that so far as the United States geological survey is aware, it has not proved commercially feasible.

The value of a given deposit of peat as a source of fuel is dependent on many factors, most important of which are degree of decomposition, heating value, and ash content. Coarse-textured fibrous peat makes fuel that is inferior to the black, compact, thoroughly decomposed kind, unless that kind contains a very large proportion of ash. The maximum quantity of ash that is usually considered allowable in peat for commercial use has been placed between 20 and 25 per cent, but if the content of ash exceeds 20 per cent of the total weight of the dry peat it is scarcely worth the labor of production, even for home use. The heating value and ash content of peat fuel intended for domestic consumption may be determined by a simple practical test. A typical sample should be taken from the bog, thoroughly macerated, dried and weighed. If, when burned in an ordinary heating stove, the heat generated is almost equal to that produced by bituminous coal, and after complete combustion the weight of the ash does not exceed 20 per cent of the weight of the dry peat before burning, its fitness as domestic fuel is established.

#### Method of Preparation.

The season for drying peat begins about April 15, or as soon as the frost is out of the ground, and ends in September, except in the southern peat region, where it is somewhat longer. Present industrial conditions in the United States prohibit the manufacture of large capacity peat fuel machines for operation this year, as such machinery, on account of the small demand in this country, has to be specially designed and constructed. It seems, therefore, that peat intended for use next winter will have to be prepared either by hand or by existing machinery that can be readily converted to use for producing peat fuel.

The hand-cut process for preparing peat, which is widely used in Ireland, seems most practicable for the owners of small deposits in the United States. Before this method can be used the deposit must be thoroughly drained and cleared, and the turf removed from its surface. Most bogs of the built-up type—that is, those which were formed by the deposition of the remains of plants that grow near the ground-water level—can be drained to the bottom by a simple system of surface ditches. Lake bogs, in which the deposits have accumulated below a permanent water level, can not generally be drained far below the surface of the peat without incurring great expense, and are therefore not so well adapted to hand digging as built-up bogs. However, many lake bogs in the northern peat region, where most of the peat in which this mineral has accumulated were formed during the Wisconsin or last glacial stage, may be sufficiently drained for peat recovery by

means of a short drainage canal connecting the edge of the basin at the lowest level with an adjacent stream.

### Rheumatism May Come from Your Teeth.

There is an article in the May American Magazine which was written by a man who was sick all his life till he discovered that, despite their apparent soundness, all his teeth were decayed and were the cause of his illness. He says in this article:

"Crowns in my mouth were leaking and secreting food that formed poisons; root canals, as the X-ray showed, had been only partially filled, resulting in abscesses. There were at least six so-called blind abscesses at the roots of my teeth—called blind because their presence was not indicated by an external swelling and could be discovered only by the X-ray. Yet any one of them was draining sufficient poison into my blood to corrupt my whole system."

"It is not pleasant to talk about, and I need not go into further detail. Suffice it to say that I had every crown in my mouth removed, every dead tooth opened up and retreated (four could not be treated and had to be pulled), and new work put in from start to finish, every bit of it checked and tested, as we went along, by X-ray."

"That was two years ago, almost, and from the day that the work was completed until now I have never had the slightest touch of rheumatism. I eat more heartily, sleep better, and have far more vitality and joy in living than ever before in my life."



### Make that skin-trouble vanish

Don't be a martyr to eczema or any such itching, burning skin affection any longer. Put an end to the suffering with Resinol Ointment. In most cases it gives instant relief and quickly clears the eruption away.

## Resinol

All druggists sell Resinol Ointment. For sample free, write to Dept. J-S, Resinol, Baltimore, Md.

